

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 11/30/06Day: WEDBREAKFAST - Arrival Time: 0720

Officer's Signature: \_\_\_\_\_

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	French toast	3	86°	110°
Hot Cereal	150 or More	Bacon	2	87	120°
Juice	40	Syrup, Butter, Apple, Crackers	1	40	-
Milk	38 - 40	Milk, Juice	1	40°	40°

LUNCH - Arrival Time: 1225Officer's Signature: Brd

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Baked Chicken		93.5	162.7
Stew	160 or more	Potato		72.5	171.5
Hot Starch	150 or more	Beans			
Hot Vegetables	160 or more	Dinner roll, Butter			
Canned fruits/Pudding	40 or less	Sandwich, Apple			
		Milk, Juice			
		Carrot Salad			

DINNER - Arrival Time: 1707Officer's Signature: Brd

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Rice		92.6	161.7
Stew	160 or more	Pork Beef Steak / Broccoli salad		93.4	168.9
Soup	175 or more	Dinner Rolls w/ Butter			
Hot Vegetables	160 or more	Soup		96.2	170.3
Canned fruits/Pudding	40 or less	Pear			
Milk	40 or Less	Sandwich			
		Milk			

## Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

## Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs;  
Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 11.29.04Day: WednesdayBREAKFAST - Arrival Time: 0715Officer's Signature: [Signature]

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scramble Eggs	1/2c.	89	140
Hot Cereal	150 or More	Scattered flesh Browned Potatoes	1/2c.	100	162
Juice	40	Butter wheat toast	2	63	110
Milk	38 - 40				
		Chilled Juice	1/2c.	40	40
		milk	1c.	40	40

LUNCH - Arrival Time: 1215Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Old Fashioned Meatloaf		109	160
Stew	160 or more	Buttered Mashed Potatoes		120	186
Hot Starch	150 or more				
Hot Vegetables	160 or more	Mixed Peas + Carrots.			
Canned fruits/Pudding	40 or less	Peach Halves		40	40
		milk		40	40
		Angel Food Cake.		63	63

DINNER - Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Pot Roast w/ Gravy	2oz	120	168
Stew	160 or more	Steamed rice	2/3oz.	100	150
Soup	175 or more	Hearty Veger Soup	3oz.	120	185
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less	mix salad, Peach halves			
Milk	40 or Less	Cookie, milk	1c.	40	40
		dinner roll		63	63

**Generally, Temperature standard are:**

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

**Quantity/Portion:**

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 4/28/06Day: TuesdayBREAKFAST - Arrival Time: 0650  
No. of Meals: 05Officer's Signature: [Signature]

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scramble Eggs	1/2 c.	60	140
Hot Cereal	150 or More	Cold Cornflakes	1 bowl	40	40
Juice	40	Blueberry Muesli	2 oz.	40	40
Milk	38 - 40	Yogurt	1 oz.		
		Milk	1 c.	40	40
		Banana			
		Graham Cracker			

LUNCH - Arrival Time: 1200  
No. of Meals: 05

Officer's Signature: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Honey Glazed Ham	3 oz.	98	140
Stew	160 or more	Hot Spiced Biscuits Apples	1/2 c.	92	140
Hot Starch	150 or more	Steamed Tapioca	1 c.	110	175
Hot Vegetables	160 or more	Tomato Salad	1 bowl	63	63
Canned fruits/Pudding	40 or less	Dinner Roll	2 pcs.	64	64
		Juice	1 oz.	40	40
		Milk / Ham Sandwich	1 ea.	40	40

DINNER - Arrival Time: 1640  
No. of Meals: 05

Officer's Signature: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Grilled Fish	2 pcs.	98	160
Stew	160 or more	Rice	1/2 cup	110	145
Soup	175 or more	Asparagus	1 ct.	91	110
Hot Vegetables	160 or more	Corn Soup	1 bowl	120	180
Canned fruits/Pudding	40 or less	Dinner Roll	2 pcs.	64	64
Milk	40 or Less	Ham Sandwich	1 ea.	40	40
		Milk	1 ea.	40	40

**Generally, Temperature standard are:**

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:  
Scoops; cups, tblsp; tspn; bowl; handful; slices; slabs;  
Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: ~~11/20~~ 11/22/06

Day: 11/27/06

BREAKFAST - Arrival Time: 6:00

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	AMERICAN, CARROT SCRAMBLE	1 SP.	WED	142
Hot Cereal	150 or More	BUTTERED FRUIT BREAD	2 EA.		
Juice	40	ORANGE			
Milk	38 - 40	MILK	1 GA.		
		JUICE	1 GA.		
		CORVAL	1 BUL.	COLD	COLD

LUNCH - Arrival Time: 12:00

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	ITALIAN SPAGHETTI w/ MORTARSALE	03.2	90	120
Stew	160 or more	1 C. PASTA			
Hot Starch	150 or more	TOSSED SALAD w/ OLIVE OIL	1 BUL.	COLD	
Hot Vegetables	160 or more	BUTTERED FRUIT BREAD	1	COLD	
Canned fruits/Pudding	40 or less	ORANGE	1 GA.		
		MILK	1 GA.		
		JUICE	1 GA.		

DINNER - Arrival Time: 1:58

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Homemade Mushroom Soup.		120°	189°
Stew	160 or more	Chicken Cacciatore		98	159°
Soup	175 or more	Steamed Rice		120°	173°
Hot Vegetables	160 or more	Stuffed local Squash w/ Carrots & peppers		110°	162°
Canned fruits/Pudding	40 or less	water melon		40	40°
Milk	40 or Less	MILK		40°	40°

## Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

## Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 11-24-06Day: Sunday

BREAKFAST – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	French Toast	3	92°	110°
Hot Cereal	150 or More	Bacon Turkey	2	92°	110°
Juice	40	Juice	1/2 c	40°	40°
Milk	38 - 40	Milk	1 c	40°	40°
		Graham crackers	3	63°	63°
		Orange fruit.	1	40°	40°

LUNCH – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Chicken Soup	302	90	180
Stew	160 or more				
Hot Starch	150 or more	Rice	2/3 c	100	152
Hot Vegetables	160 or more	Lettuce & Tomato Salad	1 Bowl	Cold	Cold
Canned fruits/Pudding	40 or less	Cantalope	1 c	Cold	Cold
		Dinner Roll	2		
		Milk / Sandwich	1 each		

DINNER – Arrival Time: 1650Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Homemade Vgege Soup	1 c.	142	189°
Stew	160 or more	Seafood Stirfry w/ Vgege	302	110	180°
Soup	175 or more				
Hot Vegetables	160 or more	Steamed Rice	1/3 c.	120°	182°
Canned fruits/Pudding	40 or less	Buttered Corn	1/2 c.	110°	170°
Milk	40 or Less	Dinner roll	1		
		Uello / Mandarin Oranges	1/2 c.	40°	40°

**Generally, Temperature standard are:**

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

**Quantity/Portion:**

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 11/25/06Day: SatBREAKFAST - Arrival Time: 0630Officer's Signature: FRNo. of Meals: 6

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Chilled Juice	1/2 c.	40	40
Hot Cereal	150 or More	Chicken Aruskadu	202.	120	180
Juice	40	Cold or Hot cereal	1 ea	-	-
Milk	38 - 40	2%	1		
		Twist Bread	1	63	63
		Margarine 1 Jelly	2	64	64

LUNCH - Arrival Time: 1105Officer's Signature: He

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	BEST MEAT	302	140	
Stew	160 or more	LA GREEN PEAS	1 SCP	22	97
Hot Starch	150 or more	<del>Hot Starch</del> RICE	1 SCP	140	
Hot Vegetables	160 or more	PUMPKIN NOODLE SOUP	1 BUL	90	151
Canned fruits/Pudding	40 or less	ORANGE	1 OR		
		MARGARINE 100. / DINNER ROLL	1 OR.		
		MILK	2 OR.		

DINNER - Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	CHEESE BURGER			162
Stew	160 or more	FRENCH PEAS			163
Soup	175 or more	TOMATOES / KETCHUP / MAYO			40
Hot Vegetables	160 or more	MUSTARD / CABBAGE			40
Canned fruits/Pudding	40 or less	MILK			40
Milk	40 or Less	SANDWICH			40

## Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:  
Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs;  
Each; pieces; etc.....

the fellows are for dinner.



**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 11-24-06Day: FRIDAY

BREAKFAST - Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Egg			
Hot Cereal	150 or More	Ham		91°	140°
Juice	40	Toast		68°	72°
Milk	38 - 40	Cereal		40°	40°
		Orange, crackers		40°	40°
		Butter, jelly		63°	63°
		Milk, juice		40°	40°

LUNCH - Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	BBQ Chicken	3 oz.	92°	160°
Stew	160 or more	Steamed Red Rice	1/3 c.	100°	175°
Hot Starch	150 or more	Seasoned Green Beans	1/2 c.	68°	68°
Hot Vegetables	160 or more	Potato Salad	1/2 c.	41°	41°
Canned fruits/Pudding	40 or less	Homemade White Roll / Margarine	1	63°	63°
		Fresh Grapes	cup.	40°	40°
		2% Milk	1	40°	40°

DINNER - Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	meat w/ capers, lemon juice, sauce	3 oz	86°	141°
Stew	160 or more	Steamed Rice	2/3 c	88°	146°
Soup	175 or more	Tender Cooked Kang Kong	1/2	65°	140°
Hot Vegetables	160 or more	Homemade white roll w/ margarine			
Canned fruits/Pudding	40 or less	Apple sauce & Raisin cookie	1/2 c		
Milk	40 or Less				

**Generally, Temperature standard are:**

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:  
Scoops; cups, tblsp; tspn; bowl; handful; slices; slabs;  
Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 11/23/06Day: THURSDAY

BREAKFAST – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scramble egg		92°	165°
Hot Cereal	150 or More	Turkey Bacon		89°	120°
Juice	40	juice.		40°	40°
Milk	38 - 40	milk		40°	40°
		Orange.		40°	40°

LUNCH – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	BBQ Chicken	3oz		
Stew	160 or more	steamed rice	2/3c.		
Hot Starch	150 or more	Potatoe salad	1/2		
Hot Vegetables	160 or more	Homemade wht Roll of margarine	2 pcs		
Canned fruits/Pudding	40 or less	fresh grapes	1c.		
	snacks	banana milk			

DINNER – Arrival Time: 1720Officer's Signature: Bm

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Stir-fry Ground Beef	3oz.		
Stew	160 or more	And food cake	1 sm. Plate		
Soup	175 or more	French onion Soup	1c.		
Hot Vegetables	160 or more	Marmalade Lettuce & tomato Salad	1 c.		
Canned fruits/Pudding	40 or less	Peach halves/	1 sm. Plate		
Milk	40 or Less	milk	1/4		
Hot starch	Rice	Rice	1/3 c.		

Dinner rolls 2ea.  
Butter 1ea.

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....



**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 11/22/06Day: WEDNESDAY

BREAKFAST – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Saramble eggs	1/2c.	92°	125°
Hot Cereal	150 or More	Steamed rice	1/3c.	100°	160°
Juice	40	chilled juice	1ea.	40°	40°
Milk	38 - 40	milk	2pc.	40°	40°
		Orange	1ea.	40°	40°
		Crackers	3pc.	63°	63°
		Jelly	1ea.	40°	40°

LUNCH – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Turkey noodle soup		120°	180°
Stew	160 or more	Beef Adobo		99°	160°
Hot Starch	150 or more	Steamed rice		110°	175°
Hot Vegetables	160 or more	marinated cucumber salad		68°	68°
Canned fruits/Pudding	40 or less	mixed fruit		40°	40°
		dinner roll		63°	63°
		milk		40°	40°

DINNER – Arrival Time: 1657Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Herbed Pork Loin	3oz.		
<del>Stew</del>	160 or more	Rice	2/3c.		
Soup	175 or more	Hearty Veg. Soup	1c.		
Hot Vegetables	160 or more	Green Pea / Cauliflower salad	1/2c.		
Canned fruits/Pudding	40 or less	Mandarin oranges	1/2c.		
Milk	40 or Less	Milk	1ea.		
		Sandwich	1ea.		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:  
Scoops; cups, tblsp; tspn; bowl; handful; slices; slabs;  
Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 11.21.02Day: TUESDAYBREAKFAST - Arrival Time: 0717

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	French Toast	3		120°
Hot Cereal	150 or More	Bacon	2		120°
Juice	40	Syrup, margarine	1		40
Milk	38 - 40	apple	1		40°
		Milk, Juice	1		40°
		Crackers	2		63°

LUNCH - Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Italian Garden soup			180°
Stew	160 or more	Grilled Turkey sandwich	1/4		105°
Hot Starch	150 or more	melt on baked bun			160°
Hot Vegetables	160 or more	Fruited Coleslaw	1 c.		40°
Canned fruits/Pudding	40 or less	Bananas	1 each		40°
		milk			40°
	snacks	sandwich (Tuna) Juice			40°

DINNER - Arrival Time: \_\_\_\_\_

Officer's Signature: 1703

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Corn Crab soup	1 c.		
Stew	160 or more	Fish Mergatime	2 oz.		
Soup	175 or more	steamed Rice	1/3 c.		
Hot Vegetables	160 or more	season Zucchini w/ Tomatoe			
Canned fruits/Pudding	40 or less	Bludny Pear Salad			
Milk	40 or Less	Homemade w/ Roll w/ margarine			
		milk sandwich Juice	1 c. 2%		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:  
Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs;  
Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 11/20/06Day: Monday

BREAKFAST – Arrival Time: \_\_\_\_\_

Officer's Signature: MB

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	scrambled eggs	1/2 C.		150
Hot Cereal	150 or More	steamed rice	1/3 C.		148
Juice	40	chilled juice / milk	1 ea.		30
Milk	38 - 40	Buttered wheat toast	2 SLIC.		147
		orange (fresh fruit)	1 ea.		34
		Graham Cracker	3 PCS.		
		Jelly	1 ea.		

LUNCH – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	chicken		99°	145°
Stew	160 or more	steamed rice		112°	168°
Hot Starch	150 or more	egg soup		125°	189°
Hot Vegetables	160 or more	seasoned vegs		63°	63°
Canned fruits/Pudding	40 or less	mixed fruit		40°	40°
		milk		40°	40°

DINNER – Arrival Time: 1710Officer's Signature: Bms

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Chicken w/ Dumplings	3 oz.	108.5	117.9
Stew	160 or more	Rice	2/3 C.	98.4	98.4 142
Soup	175 or more	Dinner roll / butter	42 oz		
Hot Vegetables	160 or more	Buttered steamed Broccoli	1/2 C.		
Canned fruits/Pudding	40 or less	Cantaloupe	1 C.		
Milk	40 or Less	milk	1 C.		
		Ham Sandwich	1 ea		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:  
Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs;  
Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: NOV 19, 06

Day: \_\_\_\_\_

BREAKFAST – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled egg	1/2 C.		125
Hot Cereal	150 or More	Blueberry muffin	2 pcs		
Juice	40	Cold Cereal	1 C.		35
Milk	38 - 40	milk	1 ea.		30
		Banana / orange	1 ea.		38
		Jelly	1 ea.		

LUNCH – Arrival Time: \_\_\_\_\_

Officer's Signature: 

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Honey Glaze Ham	3 oz	83.7°	136.2°
Stew	160 or more	Hot spiced Escalloped Apples	1/2 C		
Hot Starch	150 or more	Steamed Tapioca Yam	1/2 C		
Hot Vegetables	160 or more	Basil Tomato salad			
Canned fruits/Pudding	40 or less	Homemade wheat Pk w/ margarine			
	Snacks	Tuna sandwich, milk	1 each		

DINNER – Arrival Time: 1623Officer's Signature: 

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat (fish)	110 - 140	Mahi-Mahi	3 oz.	100°	140°
Stew Sandwich	160 or more	Tuna	1 ea.	100°	140°
Soup	175 or more	Corn Soup	1 C.	120	185°
Hot Vegetables	160 or more	Green Beans	handful	68	68
Canned fruits/Pudding	40 or less	Mandarin Oranges	1 C.	40	40
Milk	40 or Less	milk	1 ea.	40°	40°
Rice			1/2 C.		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs;  
Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: Nov. 18, 2006Day: SaturdayBREAKFAST - Arrival Time: 0705Officer's Signature: [Signature]No of Meals: 05

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	<u>Toast Bread</u>		<u>63°</u>	<u>63°</u>
Hot Cereal	150 or More	<u>Boiled Eggs</u>		<u>-</u>	<u>-</u>
Juice	40	<u>Henry Dew</u>		<u>40</u>	<u>40</u>
Milk	38 - 40	<u>June</u>		<u>40</u>	<u>40°</u>
		<u>Rocky</u>		<u>64°</u>	<u>64°</u>
		<u>milk</u>		<u>40°</u>	<u>40°</u>
		<u>Pumpkin Soup</u>		<u>120°</u>	<u>180°</u>

LUNCH - Arrival Time: 12:00Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	<u>cheese burger</u>			
Stew	160 or more	<u>F. Fries</u>			
Hot Starch	150 or more	<u>slice Tomato</u>	<u>2</u>		
Hot Vegetables	160 or more	<u>onion</u>			
Canned fruits/Pudding	40 or less	<u>Lettuce</u>			
		<u>MAYO</u>			
		<u>mustard</u>			

DINNER - Arrival Time: 1640Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	<u>beef biskap w/veg.</u>	<u>1 scp</u>	<u>143</u>	
Stew	160 or more	<u>steamed white rice</u>	<u>1 scp</u>	<u>140</u>	
Soup	175 or more	<u>veg. soup</u>	<u>1/2 cup</u>	<u>123</u>	<u>146</u>
Hot Vegetables	160 or more	<u>seasoned carrots</u>	<u>1/2 cup</u>	<u>90</u>	<u>140</u>
Canned fruits/Pudding	40 or less	<u>milk</u>	<u>1 ea.</u>	<u>wid</u>	<u>wid</u>
Milk	40 or Less	<u>turkey sandwich</u>	<u>1 ea.</u>	<u>warm</u>	
		<u>apple fruit</u>	<u>1 ea.</u>	<u>warm</u>	

## Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:  
Scoops; cups, tbsn; tspn; bowl; handful; slices; slabs;  
Each; pieces; etc.....



**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 11-17-06Day: FRI

BREAKFAST – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More				
Hot Cereal	150 or More				
Juice	40				
Milk	38 - 40				

LUNCH – Arrival Time: 1510

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Battered fish w/ tartar sauce	3oz		
Stew	160 or more	steamed Rice	2/3c		
Hot Starch	150 or more	Battered green beans	1/2c		
Hot Vegetables	160 or more	dinner roll w/ margarine	2 pcs		
Canned fruits/Pudding	40 or less	Honey Dew	1c		
		milk	1c-2%		
	snacks	sandwich			

DINNER – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140				
Stew	160 or more				
Soup	175 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				
Milk	40 or Less				

**Generally, Temperature standard are:**

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:  
Scoops; cups, tblsp; tspn; bowl; handful; slices; slabs;  
Each; pieces; etc.....



**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: Nov. 16, 2006Day: THURSDAYBREAKFAST – Arrival Time: 0732

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	French Toast	13		
Hot Cereal	150 or More	Bacon	2		
Juice	40	Margarine, syrup	1		
Milk	38 - 40	croissants, orange	1		
		milk, juice	1		

LUNCH – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	chicken curry w/ sauce		92°	162°
Stew	160 or more				
Hot Starch	150 or more	Steamed rice		115°	168°
Hot Vegetables	160 or more	mix vegs		63°	63°
Canned fruits/Pudding	40 or less	mix fruits		41°	41°
		orange.		40°	40°

DINNER – Arrival Time: 1705Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Steamed White Rice	1 cup	152	
Stew	160 or more	Pork Bistek	3 oz.	145	156
Soup	175 or more	Minestrone Soup	2/3 cup	150	
Hot Vegetables	160 or more	Crab & Broccoli Salad	1/2 cup	Cold	
Canned fruits/Pudding	40 or less	Wheat Roll	2 ea.	Warm	
Milk	40 or Less	Pear Halves	2 ea.	Cold	
		Sugar Cookies, milk, butter	1 ea.	Cold	

Quantity/Portion:  
Scoops; cups, tblsp; tspn; bowl; handful; slices; slabs;  
Each; pieces; etc.....

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: Nov. 15, 2006Day: WednesdayBREAKFAST - Arrival Time: 0703

Officer's Signature: \_\_\_\_\_

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Egg	1 scp		
Hot Cereal	150 or More	Baked Potato	1 scp	98°	168°
Juice	40	Toast Bread	3 pcs	68°	110°
Milk	38 - 40	Butter, jelly	1 each	40	40°
		Milk, Juice	1 each	40	40°
		Orange	1	40	40°
		Crackers	3	43	63°

LUNCH - Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140				
Stew	160 or more				
Hot Starch	150 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				

DINNER - Arrival Time: \_\_\_\_\_

Officer's Signature: Bmw

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Turkey Adobo w/veg.		76.2	111.3
<del>Stew</del>	160 or more	Rice	2/3 c.		
Soup	175 or more	French Onion Soup	1 c.		
Hot Vegetables	160 or more	Garden Salad w/dressing	1 c.		
Canned fruits/Pudding	40 or less	Grapes	1 c.		
Milk	40 or Less	milk	1 ea.		
Sandwich		Sandwich	1 ea.		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:  
Scoops; cups, tblsp; tspn; bowl; handful; slices; slabs;  
Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 11/14/06Day: TuesdayBREAKFAST - Arrival Time: 0715Officer's Signature: FG

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Banana / Cold Cereal	1 c.		
Hot Cereal	150 or More	Scrambled Egg	1/2 c.	112	175
Juice	40	Blueberry Muffin	2		
Milk	38 - 40	Milk 2%	1 c.		
		Graham Cracker	3		
		Fresh Fruit (Vary)			

LUNCH - Arrival Time: 1230Officer's Signature: [Signature]No. of Meals: 09

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Honey Glazed Ham	3oz.	98°	160°
Stew	160 or more	Rice	1 Bowl	112°	172°
Hot Starch	150 or more	Escalloped Apples	1/2 c.	110°	145°
Hot Vegetables	160 or more	Tomato Salad	1 c.	63°	63°
Canned fruits/Pudding	40 or less	Egg Sandwich	1 pc.	40°	40°
		Milk	1 c. 2%	40°	40°
		Dinner Roll	2 pcs.	64°	64°

DINNER - Arrival Time: \_\_\_\_\_

Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	BBQ Fish & Harter	3oz		
<del>Stew</del>	<del>160 or more</del>	Rice	2/3 c.		
Soup	175 or more	Homemade Corn Soup	1 c.		
Hot Vegetables	160 or more	Asparagus w/cheese sauce	1/2 c.		
Canned fruits/Pudding	40 or less	Mandarin Oranges	1/2 c.		
Milk	40 or Less	milk	1 c.		
		Sandwich	2 pcs		

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: Nov 13 06


Day: \_\_\_\_\_

BREAKFAST – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scramble egg	1c.	98°	145°
Hot Cereal	150 or More	Cold cereal	1/2c.	40	40°
Juice	40	muffin	2	64	69°
Milk	38 - 40	milk	1ea.	40	40°
		juice	1pc	40	40°
		mix fruit	1pc	40	40°

LUNCH – Arrival Time: 1210Officer's Signature: 

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Grand Hamburger steak w/	3oz		
Stew	160 or more	- mushroom gravy			
Hot Starch	150 or more	sautéed green, wing, string bean	1/2c.		
Hot Vegetables	160 or more	fruit salad	1/2c.		
Canned fruits/Pudding	40 or less	Homemade wht roll w/ margarine	2 pcs		
		Sherbert and cheesecake	1pc		
	<u>snacks</u>	Tuna sandwich juice milk	1ea		

DINNER – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Pork loin	3oz.		150
Stew	160 or more	steamed rice	2/3		169
Soup	175 or more	Hearty Veg. Soup	1c.		178
Hot Vegetables	160 or more	Green Peas & cauliflower salad	1/2c.		34
Canned fruits/Pudding	40 or less	mandarin oranges	1/2c.		31
Milk	40 or Less	white roll / margarine	2ea.		
		Tuna Sandwich / milk	1ea.		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:  
Scoops; cups, tbsn; tspn; bowl; handful; slices; slabs;  
Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: November 12 2006Day: SundayBREAKFAST – Arrival Time: 7:20Officer's Signature: [Signature]

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Chilled Juice	1/2 c.		
Hot Cereal	150 or More	2% milk	1 c.		
Juice	40	B French Toast	3		
Milk	38 - 40	+ maple syrup	1		
		margarine	2		
		Turkey Bacon	2		

LUNCH – Arrival Time: 12:05Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Chicken Soup with Banana	302		
Stew	160 or more	Steamed Rice	1/3 c		
Hot Starch	150 or more	Lettuce and Tomato salad with Dressing			
Hot Vegetables	160 or more	Homemade White Roll	1		
Canned fruits/Pudding	40 or less	margarine	1		
		Cantaloupe	1 c.		

DINNER – Arrival Time: \_\_\_\_\_

Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Seafood Stir-fry w/Veg			140
Stew Rice	160 or more	Rice	1/3 c.		150
Soup	175 or more	Homemade Veg. Soup			181
Hot Vegetables	160 or more	Buttered Corn			38
Canned fruits/Pudding	40 or less	Mandarin oranges and Jello			32
Milk	40 or Less	milk			
		Sandwich, Tuna			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: SATURDAYDay: 11/11/04BREAKFAST – Arrival Time: 0710Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	CHEESE & A RUSKADA	200	90	176
Hot Cereal	150 or More	Twisted R Roms	200		
Juice	40	MARGARINE	200		
Milk	38 - 40	DELY	100		
		MILK	100		
		Juice	100		
		BANANA / GRAHAM CRACKER 300	100		

LUNCH – Arrival Time: 1215Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Stir-fry Pork	1/2 p.	106	140
Stew	160 or more	Heated Rice	1/2 p.	101	143
Hot Starch	150 or more	Chunney 1011	03 pps	Warm	Warm
Hot Vegetables	160 or more	Salad Vegies	1/2 cup	Warm	Warm
Canned fruits/Pudding	40 or less	Ice-Cream	1/2 cup	Cold	Cold
		Milk	1 ea.	Cold	Cold
		Tuna Sandwich	1 ea.	Warm	Warm
		Butter	1 ea.	Chill	Chill

DINNER – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Turkey Noodle Soup	1 C.		184
Stew	160 or more	Beef Adobo	302		153
Soup	175 or more	8 Cucumber Salad	1 C.		30
Hot Vegetables	160 or more	wheat roll / margarine	2 ea.		30
Canned fruits/Pudding	40 or less	mixed fruit cup	1/2 C.		25
Milk	40 or Less	Steamed rice			
		Tuna Sandwich	1 ea.		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tbsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....



**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: NOVEMBER 10Day: Friday

BREAKFAST – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Chilled Juice	1/2 c	40°	40°
Hot Cereal	150 or More	Poached Egg	2		
Juice	40	Buttered wheat Toast	2	63°	63°
Milk	38 - 40	Jelly		40°	40°
		cereal		61°	61°
		2% milk	1 c	40°	40°

LUNCH – Arrival Time: \_\_\_\_\_

Officer's Signature: 1210

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	BBQ chicken	3 oz	92.1°	131.7°
Stew	160 or more	Red steamed rice	1/3 c.		
Hot Starch	150 or more	season Green beans	1/2		
Hot Vegetables	160 or more	Potatoe salad	1/4 c		
Canned fruits/Pudding	40 or less	Homemade Whit Roll w/ margarine			
		Fresh Grapes			
	<u>snacks</u>	Sandwich, Juice, milk			

DINNER – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Grilled Fish	2 pcs.	85	140°
Stew	160 or more				
Soup	175 or more	Mushroom w/ grn peas.	1 bowl		180
Hot Vegetables	160 or more	Grn Peas	1 scp		
Canned fruits/Pudding	40 or less	Cup cakes			
Milk	40 or Less	Milks			

## Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

## Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: November 9 2006Day: THURSDAYBREAKFAST – Arrival Time: 7:02Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Pancake	3		
Hot Cereal	150 or More	HAM	2		
Juice	40	JUICY JUICE	1		
Milk	38 - 40	milk	1		
		SYRUP	2		
		WHIPPED SPREAD	1		

LUNCH – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	grilled turkey + Swiss melt		97°	125°
Stew	160 or more	Italian Garden Soup	1/3	120	175°
Hot Starch	150 or more				
Hot Vegetables	160 or more	Sandwich Baked pan		97°	125°
Canned fruits/Pudding	40 or less	Banana		64°	64°
		milk	1c.	40°	40°

DINNER – Arrival Time: 1640Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	stir fry ground beef w/ veg.	3oz.		148
Stew <u>Rice</u>	160 or more	<u>Rice</u>	3/4 c		155
Soup	175 or more	<del>French Onion Soup</del>	<del>1c</del>		<del>150</del>
Hot Vegetables	160 or more	mushroom & soft leaf veg.	handful		161
Canned fruits/Pudding	40 or less	Peach halves	1c.		36
Milk	40 or Less	milk	1ca		28
<u>Sandwich</u>		Peanut butter Jelly	1ca		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: Nov 7 2006Day: TuesdayBREAKFAST - Arrival Time: 7:00Officer's Signature: [Signature]No of Meals: 05

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	French Toast supreme	3	72°	110°
Hot Cereal	150 or More	Scrambled Eggs	1/4 c	72°	140°
Juice	40	maple syrup	1	40°	40
Milk	38 - 40	margarine	2	40°	40
		Crisp Turkey Bacon	2	78°	160°
		2% milk	1 c.	40°	40
		Chilled Juice	1/2 c	40	40

LUNCH - Arrival Time: 1220Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Turkey sandwich	1 each		
Stew	160 or more	Onion soup	1/2 c.		
Hot Starch	150 or more	Banana	1 each		
Hot Vegetables	160 or more	salad	1/2 c.		
Canned fruits/Pudding	40 or less				
		milk			
		EGG sandwich w/ Juice			

DINNER - Arrival Time: 1712Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Fish Florentine	3 oz.	105	149
<del>Stew</del>	160 or more	sandwich	1 ea.	warm	warm
Soup	175 or more	Corn Crab Soup	1 c.	115°	147
Hot Vegetables	160 or more	Tomato and onions	handful	warm	warm
Canned fruits/Pudding	40 or less	Blushing Pear Salad	1/2 cup	cold	cold
Milk	40 or Less	milk	1 c.	cold	cold
Hot starch		rice	2/3 c.	109	144

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:  
Scoops; cups, tblsp; tspn; bowl; handful; slices; slabs;  
Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: November 6 2006Day: MondayBREAKFAST - Arrival Time: 7:00Officer's Signature: [Signature]No of Meals: 5

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled Egg	1/2 c		
Hot Cereal	150 or More	Hash Browned Potatoes	1/2 c		
Juice	40	Banana Muffin	2		
Milk	38 - 40	Jelly	2		
		2% milk	1c		

LUNCH - Arrival Time: 1215Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	BAILED PORK GRILLED	3 BZ.	90	180
Stew	160 or more	DINNER RICE / MARGARITAS JEN.			
Hot Starch	150 or more	AU. CREAM POTATOS	1 c.		
Hot Vegetables	160 or more	STEAMED SAUTERED SPRING MIX VEGETABLES	1/2 c.	COLD	
Canned fruits/Pudding	40 or less	PORK PUDDING	1/2 c.	COLD	
		HAM SANDWICH	1 BZ.		
		milk / Juice	1 BZ.		

DINNER - Arrival Time: \_\_\_\_\_

Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	chicken w/ dumplings	3oz		
Stew	160 or more	Dinner rolls	1 ea.		
Soup	175 or more	N/A			
Hot Vegetables	160 or more	Buttered Steamed Broccoli	1/2 c.		
Canned fruits/Pudding	40 or less	Cantaloupe	1 c.		
Milk	40 or Less	milk	1 c.		
		Rice	2/3 c.		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:  
Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs;  
Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 11/05/06Day: SundayBREAKFAST – Arrival Time: 7:05Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Blueberry Pancakes	3		
Hot Cereal	150 or More	margarine	2		
Juice	40	Syrup	1		
Milk	38 - 40	Grilled Ham	2 oz		
		2% milk	1C.		

LUNCH – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Chicken Kebab	3oz.		130
Stew	160 or more	steamed rice	2/3 c.		160
Hot Starch	150 or more	seasoned veg.	3/4 c.		160
Hot Vegetables	160 or more	Fig Titiyas	2 PCS.		
Canned fruits/Pudding	40 or less	Fresh mixed fruit cup	1 c.		35
		milk / juice	1 ea.		38
		Tuna Sandwich	1 ea.		

DINNER – Arrival Time: \_\_\_\_\_

Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Pot roast	3oz		144
<del>Stew</del> Rice	160 or more	rice	2/3 c.		150
Soup	175 or more	veg soup	1 c.		182
Hot Vegetables	160 or more	N/A	—		160
Canned fruits/Pudding	40 or less	peach halves	1 c.		40
Milk	40 or Less	milk	1 ea.		40
		Sandwich Tuna	1 ea.		—

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsp; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 11/04/06Day: SatBREAKFAST – Arrival Time: 0700Officer's Signature: FGNo. of Meals: 07

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Chilled Juice Pumpkin soup	1/2 c.	80.5	178.5
Hot Cereal	150 or More	Boiled Eggs Puffed	2		
Juice	40	Margarine and 2 Jelly	2		
Milk	38 - 40	Milk	1.2%		
		Twist Bread	1 cc.		
		Graham Cracker Fresh Fruit	3		

LUNCH – Arrival Time: 1140Officer's Signature: gg

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Chicken Curry	1scp	90	155
Stew	160 or more				
Hot Starch	150 or more	Rice	1scp	90	153
Hot Vegetables	160 or more	Grn string beans	1scp	"	"
Canned fruits/Pudding	40 or less	Grapes	1bbl	40	

DINNER – Arrival Time: 1725Officer's Signature: gg

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Beef Bistek	1scp		
Stew	160 or more				
Soup	175 or more	Hearty Veg. Soup	1bbl		
Hot Vegetables	160 or more	Seasoned Carrots	1scp		
Canned fruits/Pudding	40 or less	Fresh Fuji Apple	1ea		
Milk	40 or Less	2% milk			

## Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

## Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....



**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 11/03/00Day: Friday

BREAKFAST – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled egg	1/2 C.		118
Hot Cereal	150 or More	Oatmeal	1/2 C.		164
Juice	40	chilled juice / milk	1/2 C.		37
Milk	38 - 40	apple muffin	2 PCS.		130
		milk margarine	1 ea.		
		orange	1 ea.		29
		Graham Cracker	3 PCS.		

LUNCH – Arrival Time: 1205Officer's Signature: FGNo. of Meals: 0

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Tender Roast Beef Au Jus	3 oz.	90.9°	121.5°
Stew	160 or more	Steamed Rice	2/3 C.		189
Hot Starch	150 or more	Buttered Carrots	1/2 C.		
Hot Vegetables	160 or more	Vegetable Collage salad	1 Bol		50
Canned fruits/Pudding	40 or less	Homemade Wheat Roll / 1/2 Margarine	2		
		Red Fruited Jello	1 Bol.		46
		Tuna Sandwich	1 ea.		45


DINNER – Arrival Time: 1700Officer's Signature: FGNo. of Meals: 5

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Buttered Fish with Tartar Sauce	3 oz.	70	170.8
Stew	160 or more	Steamed Rice + lemon slice	2/3 C.		186.5
Soup	175 or more	Miso Soup /	1/2 C.		
Hot Vegetables	160 or more	Buttered Green Beans	1/2 C.		
Canned fruits/Pudding	40 or less	Sautéed Chinese Cabbage / Carrots / Bell Pepper	1/2 C.		
Milk	40 or Less	2% Milk / Honeydew	1 C.		45
		Homemade wheat Roll / 1 Margarine	1.		
		Tuna Sandwich.			

Quantity/Portion:  
Scoops; cups, tblsp; tspn; bowl; handful; slices; slabs;  
Each; pieces; etc.....

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 11/02/06Day: ThursdayBREAKFAST – Arrival Time: 0700Officer's Signature: 

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	<i>French Toast</i>	<i>4 per.</i>		
Hot Cereal	150 or More	<i>Pancakes</i>	<i>2 per.</i>		
Juice	40	<i>Butter</i>	<i>1 ea.</i>		
Milk	38 - 40	<i>Milk</i>	<i>1 ea.</i>		
		<i>Orange Fruit</i>	<i>1 ea.</i>		
		<i>Graham Crackers</i>	<i>2 pk.</i>		

LUNCH – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140				
Stew	160 or more				
Hot Starch	150 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				

DINNER – Arrival Time: 1647Officer's Signature: 

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	<i>Pork steak</i>		<i>114.10</i>	<i>146.9</i>
<del>Stew</del> <i>Bread</i>	160 or more	<i>dinner rolls</i>		<i>146.9</i>	
Soup	175 or more	<i>Minestrone Soup</i>		<i>1c.</i>	
Hot Vegetables	160 or more	<i>Crab &amp; broccoli veg.</i>		<i>1c.</i>	
Canned fruits/Pudding	40 or less	<i>Pear halves</i>		<i>1c.</i>	
Milk	40 or Less	<i>milk</i>		<i>1 ea.</i>	
<i>Rice</i>				<i>2/3 c.</i>	

*sandwich**Peanut butter Jerky 1 ea.*

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 11/01/00Day: 11/01/00 WedBREAKFAST - Arrival Time: 0700Officer's Signature: [Signature]No. of Meals: 05

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Chilled Juice	1/2 c.		
Hot Cereal	150 or More	Scrambled Eggs	1/2 c.		
Juice	40	Scattered Hash Browned Potatoes	1/2 c.		
Milk	38 - 40	Buttered Wheat Toast Jelly	2		
		Milk	1 c. 2/3		
		Tuna			

LUNCH - Arrival Time: 1155Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Hamburger steak	3 oz	120°	187°
Stew	160 or more	Hash Potatoes	1/2 c.	131°	198°
Hot Starch	150 or more				
Hot Vegetables	160 or more	Mix Veg.	1/2 c.	92°	148.1
Canned fruits/Pudding	40 or less	dinner roll	2 rolls	43°	43°
		milk	1 each	40°	40°

DINNER - Arrival Time: 1710Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Turkey Adobo w/veg	3 oz		
Stew	160 or more				
Soup	175 or more	French Onion Soup	1 c.		
Hot Vegetables	160 or more	Garden Salad w/dressing	1 c.		
Canned fruits/Pudding	40 or less	Papaya or banana	1 c.		
Milk	40 or Less	milk	1 c.		
Free			1/3 c.		

## Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:  
Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs;  
Each; pieces; etc.....